Dacor Gas Range Cooking Guide

dacor®

Family-Owned. American-Made.

Sizzling. Delicious. Profession chef-style flavor right out of your gas range!

Your new range offers one of the best gas convection cooking systems available- Dacor's Convection Bake. You now have the power to use up to 2 rack positions at a time in a gas oven, while achieving even baking and roasting. Dacor's patented gas infrared broiler will give you beautifully seared and caramelized foods while preserving moisture in the product. On the cooktop, each gas burner is powerful enough to sear or stir-fry, while providing the most gentle simmer for delicate sauces and soups.

As you begin cooking on your new gas range, you will find that Convection Bake makes it easier and more efficient to get wonderful results. Meats will brown outside and stay succulently juicy inside. Cookies and baked goods will rise and brown beautifully as well.

This guide has been prepared to help you maximize the use of your new Dacor all-gas range. Included are useful tips, easy-to-read charts, advice on choosing the best cooking mode, and over 30 of my favorite recipes. Also included are a few tried-and-true Dacor family recipes from our founder and first chef, Stan Joseph.

Creating, testing, and preparing this guide has been a personal and professional pleasure. I know you'll be pleased with the results!

Enjoy cooking on your new Dacor range and Bon Appetit!

Leslie L. Sassaman
Dacor Corporate Chef

Quick Reference Guide **1**
Selecting a Baking Mode **2**
Convection Baking Tips **3**
Multirack Baking Tips **4**
Convection Roasting Tips **5**
Gas Infrared Broiling Tips **6**
Cooking Charts:
Single-Rack Baking 7-10
Multirack Baking 11
Convection Roasting for Meats, Poultry, and Fish 12
Roasted Vegetable Guidelines 13
Gas Infrared Broiling 14

Appetizers and Side Dishes
Oven-Braised Shrimp Scampi 16
Oven-Roasted Tiny New Potatoes 16
Spinach Artichoke Dip 17
Baked Brie with Caramelized Onions 17
Sage Stuffing 18
Teriyaki Shrimp Kabobs 19
Grilled Asparagus 20
Thai Vegetable Stir-Fry 20

Sauces, Stews and Soups
Stan Joseph's Vinha D'Alhos 22
Osso Buco 23
Bordelaise Sauce 24
Chili Con Carne 24

Quick Breads and Yeast Breads
Mrs. Gleasons' Homemade Yeast Rolls 26
Lemon Blueberry Muffins 26
Banana Bread 27
Hapa French Toast 28
Garlic Bread 29
Honey Whole Wheat Bread 30

Entrees

Garlic Herb Prime Rib Roast 32
Roasted Lemon Rosemary Chicken 32
Oven-Roasted Fresh Turkey 33
Curry Pork Tenderloin 34
Buffalo Chicken Pizza 35
Hickory-Smoked Steaks 36
Salmon Fillets with Lemon Dill Beurre Blanc 37
Chicken Marsala 38

Desserts

Cream Cheese Pound Cake (using timed-delay feature) 40
Angel Food Cake 41
Lemon Lover's Cookies 41
Sally's Oatmeal Cookies 42
Creamy Pumpkin Pie 43
Toasted Coconut Creme Brulee 44

Common Baking Problems and Solutions 45-46
Weights and Measures 47
Minimum Safe Internal Temperatures for Various Foods 47

For more recipes, please visit our website at www.dacor.com under Chef's Corner.

TO SET THE CLOCK
- Press CLOCK on control panel.
- Press Up/Down arrows to set correct time.
  (Note: "A.M." and "P.M." will show while you are setting the clock but not when the time is displayed on the control panel.)

TO BAKE OR CONVECTION BAKE
- Press desired cooking mode – BAKE or CONVECTION BAKE.
- Press Up arrow to set temperature (oven automatically defaults to 350˚F).
- Oven temperature begins counting at 135˚F.
- When oven is finished preheating, it will beep and you may put food in the oven.

TO INCREASE/DECREASE OVEN TEMPERATURES
- Press selected cooking mode.
- Press Up or Down arrow to reach desired new temperature.

TO BROIL
- Press BROIL mode.
- Press Up arrow to set temperature ("HI" equals 555˚F.)
- Broil does not need to be preheated, but works best if you wait 5 to10 minutes before adding food.

TO SET TIMERS
- Press TIMER 1 or TIMER 2.
- Hold Up arrow to set desired time. It will count in seconds first, then scroll faster with more time.
- Release Up arrow, then the oven timer will begin to count down.
- When time is up, the oven will beep.
- To stop the beeping without shutting off the oven, press TIMER 1 or TIMER 2 once.

TO ADD MORE TIME TO THE TIMERS, OR CANCEL THE TIMER BEFORE THE TIME IS UP
- Press appropriate TIMER 1 or TIMER 2 button.
- To add more time, press Up arrow to desired new time.
- To stop the time without shutting off the oven, press appropriate timer button twice. ":00" will flash.

TO TURN THE OVEN OFF
- Press CANCEL/SECURE. (Note: This will not turn off the oven lights or the timers.)

TO LOCK THE CONTROL PANEL
- Press and hold CANCEL/SECURE for 6 seconds. You will hear one beep when activated and OFF will read on the control panel.
- This feature is best used when cleaning the control panel, or to prevent the oven from accidentally turning on.

TO UNLOCK THE CONTROL PANEL
- Press and hold CANCEL/SECURE for 6 seconds. You will hear one beep and OFF will disappear from the control panel.

TO SET TIMED-DELAY COOKING
- Make sure that the correct time of day is set (A.M. or P.M.).
- Adjust rack positions and place food in oven.
- Press selected cooking mode.
- Press Up or Down arrows to set temperature.
- Press COOK TIME. This refers to the duration of the cooking cycle, not the start time.
- Press STOP TIME. This is when you want the food to be DONE. (Important: You must press STOP TIME for the oven to automatically calculate the START TIME.)
- The convection fan and cooling fan will go on after programming, even if the oven does not start right away.

TO SELF-CLEAN OVEN
- Remove all oven racks and filter from the oven.
- SELF-CLEAN.
- Press Up arrow to set desired duration of cleaning time, from 2 – 4 hours.
- Door will lock. After it unlatches, wipe up ash with hot, soapy water.

CONVECTION BAKE

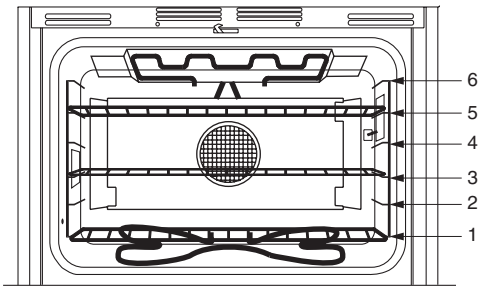
This mode uses a fan at the back of the oven to circulate the hot air generated from the bottom heating element, located under the bake pan. (The upper broil element stays off.) Ideal for even cooking, this mode is best for any roasting, single and multiple-rack baking, and baking stone items. Cakes, cookies, brownies and pies as well as lasagnas, pizzas, meat pies, and uncovered casseroles come out great. Racks 2, 3, and 4 counting up from the bottom are the best cooking positions for convection. Dacor's ACS18 cookie sheets or a commercial half-sheet pan measuring 12" x 18" should be used in this mode to allow adequate heat movement around the food. Center the baking sheets on the rack.

BAKE

This mode uses bottom heat only, and not the convection fan or the upper broil element. It works best for foods baked in a water bath such as creme brulee or for covered dishes like brisket or pot roast. When using BAKE, use rack positions 1 or 2 to get the food as close to the heat source as possible. This will help the food bake closer to the stated times. Dacor's ACS18 cookie sheets or a commercial half-sheet pan measuring 12" x 18" should be used to allow adequate heat movement around the food. Center the baking sheets on the rack.

BROIL/GRILL

This mode only uses the heating element at the top of the oven chamber. No preheating is necessary for broiling, but waiting 5 minutes will allow for a better starting temperature. Foods should be placed 4-6 inches from the surface of the broiler for best results. Center the broiler pan lengthwise, then push it all the way to the back wall to get the correct broiling position. Smaller cuts of meat, cut vegetables, breads and some desserts are best for broiling.



Rack Positions

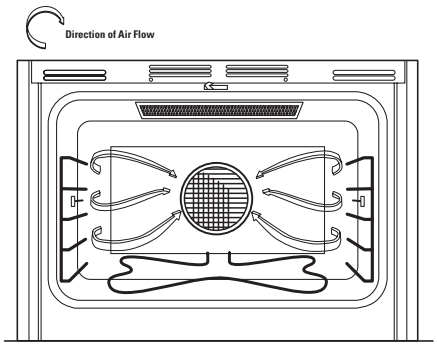


Diagram of Conv Bake airflow

1. Oven rack positions count up from the bottom. Rack 1 is the bottom; rack 5 is the top.
2. Oven temperatures range from 135˚F to 555˚F, and can be set at 5-degree increments.
3. Always preheat the oven fully before inserting food. For delicate baked items, be sure to allow for a longer preheat to help stabilize the oven temperature.
4. If using a recipe that requires a "cold oven start," use the Timed-Delay Feature. See recipe in How to Program Timed-Delay Baking for specific instructions.
5. When converting conventional recipes to convection recipes, reduce the oven temperature by 25 degrees. Keep in mind that in addition to normal radiant heat, hot air is circulating around the food. Foods will brown a lot faster than in conventional ovens, therefore the temperature will need to be reduced.
6. In most cases, you will save time by using convection. The larger and more dense the food, the more time savings you will realize.
7. The charts are recommended guides for rack positions, temperatures and times, but each recipe has many variables, from ingredients to techniques. Your original recipe should take precedence over the baking charts in this book.
8. To prevent heat from escaping, look through the oven door window; do not open the door to peek inside. This is essential to maintain baking evenness, especially in delicate foods or for multirack cooking. When the door is open, the heating element will come on to compensate for any heat loss in the chamber. It will then take longer for the temperature to come back up, if it does at all, to continue cooking the food.
9. Be familiar with your oven timers. These will help you keep an eye on the foods you are baking.
10. For best results, measure ingredients carefully and follow tested recipes. This is especially important is baked goods, which can be more temperamental than other foods.
11. To rise yeast breads, place the dough in a greased bowl inside of the oven. Cover it, and turn on the oven lights. These lights will emit just enough heat to proof yeast breads. Alternatively, turn the oven onto Standard Bake at 135˚F, then before placing the dough in the oven, turn the oven off and turn the lights on. The insulation around the oven cell will retain heat and provide a draft- free environment to rise yeast breads.

RECOMMENDED BAKEWARE:

- Two special pans are required for convection cooking: 1) low-rimmed, light-colored aluminum cookie sheets and 2) a roasting pan with a V-shaped rack that fits inside. Almost any bakeware will work in this oven; just be sure that if the dish is covered, use the Standard Bake mode.
- Use the size and type of pan recommended by the recipe.
- Shiny, reflective pans are best for cakes, quick breads, muffins, cookies and pies. This will prevent the crust from browning too fast, as a darker finish may cause it to do. Dacor's ACS183 cookie sheets work well for any baking in these ovens.
- Medium-gauge aluminum sheets with low sides are best in the convection modes so that the air is able to circulate fully around the food.
- Bake most frozen foods in their original foil containers, and place on a cookie sheet. Use either Convection Bake or Standard Bake mode and follow the package recommendations for baking.
- When using glass bakeware, only lower the cooking temperature by 25 degrees. (Most glass cookware manufacturers also recommend lowering the temperature 25 degrees when using their products. It only needs to be lowered once.)

PAN PLACEMENT TIPS:

- When placing pans on oven racks, make sure the long side of the pans run left to right.
- When using the Standard Bake or Convection Bake mode, allow 2 inches of space around all sides of the pan to allow the heat to rise.
- When using the Convection Bake mode, remember to keep the pans forward and away from the convection filter. This positioning ensures proper airflow throughout the oven chamber.
- Aluminum foil can be used on the oven racks to catch overspill and can also be used to cover foods during the baking process in any mode. DO NOT, however, line the bottom of the oven with aluminum foil. Remove foil, along with the oven racks, during self-cleaning.

Multirack Baking Tips

1. Use Dacor's ACS18 cookie sheets or a cookie sheet that measures 12" x 18" on Convection Bake for best results. Center the pans on each rack.

2. Allow oven to preheat an additional 20-30 minutes when multirack-baking delicate items, such as cookies and cakes. This will help the temperatures to stabilize while reducing the chance for heat loss when opening the oven door.

3. Load the oven as quickly as is safely possible to prevent heat loss from the open door. Turn oven lights on to check baking progress through the door window.

4. Different foods may require different cooking times. Remove each item when done, taking care to close the oven door quickly to avoid heat loss.

5. When multiple-rack baking, use rack positions 2 and 4. Use racks 2,3 and 4 when baking on three racks.

6. Adapt a single-rack recipe to multiple-rack baking by increasing the baking time. More time is necessary because the additional cold mass in the oven causes longer temperature recovery time.

7. Always follow the "Bakeware Selection" tips in your oven's "Use and Care" manual.

8. Since the heat source comes from the bottom, it will be necessary to rotate pans and switch rack positions halfway through the baking process.

1. Convert conventional Standard Bake recipes to Convection Bake recipe by reducing the temperature 25 degrees and the cooking time by 10-15%.

2. Always roast meats fat-side up on a roasting rack, in a shallow pan. Use a pan that fits the size of the food being prepared, or the broiler pan accompanying your Dacor oven. No basting is required when the fat-side is up. Do not add water to the pan because water causes a steam effect. Roasting is a dry-heat process.

3. Place poultry breast-side up in a shallow pan, on a rack, that fits the size of the food being cooked. Brush poultry with melted butter, or oil, before roasting to help seal in juices and aid in the browning process.

4. Tall-sided pans are not recommended when roasting in convection. They interfere with the oven's heated air circulation over the food. A rim of 2" to 3" is fine if the roast is raised up on a V-shaped rack. This will catch any juices and still allow air circulation around the roast.

5. When using a meat thermometer, insert the stem part of the thermometer halfway into the center of the roast's thickest portion. For poultry, insert stem into the thickest part of the inner thigh (between the body and leg). Avoid touching bone, fat or gristle with the probe's tip as this will give you inaccurate readings. After taking an initial temperature reading, insert the probe a ½" further. Take another reading. If the temperature registers below the first reading, continue cooking until desired temperature is reached.

6. It is okay to remove meats from the oven when the temperature reads 5-10˚ F below the desired temperature. The meat continues to cook after being removed. This is called "carryover" cooking and can be utilized for 10-15 minutes in order to make carving easier and meats retain their juices.

7. There is no need to foil tent or cover roasted meats in the Convection Bake mode. If this is your preferred method of roasting, however, use Standard Bake because the convection air will never reach the food and will not aid in roasting or searing. Also, if you are roasting in a covered roaster or cooking a turkey in an oven-roasting bag, Standard Bake is the best mode.

8. Roasting times always vary according to the size, shape and quality of meats and poultry. Less tender cuts of meat, which may require moist cooking techniques, are best prepared in Standard Bake. Please follow your favorite cookbook's recipes for these types of dishes.

9. Lining your roasting pan with foil makes for easy clean up.

10. Meats that are truly exceptional when roasted in the Convection Bake mode include: beef, pork, ham, turkey, chicken and Cornish game hens.

Broiling is a quick and flavorful way to prepare many foods. In broiling, the heat source radiates from above in the oven cell to cook foods with a dry and intense heat. This high heat keeps the juices inside the meat while browning the outside. Foods that can be broiled should be tender, have some fat content to preserve moisture and flavor, and be an individual portion size. Broiling in the oven is completed with the oven door completely shut. Keep in mind that it is normal and necessary for some smoke to be present to give the food a smoky, barbecued flavor. The broil temperatures and rack positions may be adjusted.

FOODS THAT MAY BE BROILED

- Meats such as beef, chicken, veal, lamb and pork
- Sausages (puncture the skin to prevent bursting)
- Bacon (broiled flat or rolled)
- Seafood (both fish fillets and shellfish)
- Vegetables that are tender and have a high moisture content, such as onions, zucchini, squash and peppers
- Garlic breads, toasts, etc.

Thin items should be cooked at high heat and as quickly as possible.
Medium thick items should be started on high heat to sear the food, then finished in a cooler part of the broiler/oven cell by dropping the rack position down or by lowering the temperature of the broiler.
Thick items should also be started on high heat to sear the food, then finished in the oven at a lower temperature.

Times and temperatures for broiling may vary depending on desired doneness of the food. Foods will often have to be flipped halfway through the broiling cycle.

TIPS FOR SUCCESSFUL BROILING

1. The broiler needs only a few minutes to preheat. It will cycle on and off to maintain the temperature that you have selected. A small red boxed icon on the control panel will indicate with the element is on.
2. Bring foods to room temperature for about 15-20 minutes before broiling. Chilled foods will reduce the temperature under the broiler. The item will not brown/sear as well.
3. To keep meat from curling, slit fatty edges.
4. Trim the outer layer of fat from steaks and chops.
5. Cuts of meat that are too thin (smaller than ½") may dry up too quickly, while foods that are too thick (2" or larger) may only sear from the outside and remain raw in the center. Please refer to the above section that addresses thin/ thick items.
6. For best results, thicker cuts of meat should be placed about 4" – 6" away from the broiler element.
7. A 2-part broiler pan (a slotted sheet and drip pan, provided with the Dacor unit) should always be used. The drip pan catches the fat runoff, reducing smoking and spattering. Placing meats on a flat sheet alone may cause fats to be redirected into the heat, causing flare-ups.
8. Aluminum foil may be used on the bottom portion of the 2-part broiler pan only. If foil is used on the top-slotted piece (grill), fats are not allowed to drain properly, resulting in flare- ups, smoking, and spattering.
9. Use tongs to flip meat halfway through the cooking process. Piercing the meat with a fork allows juices to escape.
10. Meats can be brushed with oil or butter to maintain moisture and aid in the searing process.
11. To prevent sticking, lightly grease the broiler grill. Excess grease will result in heavy smoking.
12. Marinating meats, poultry and seafood is an excellent way to retain flavor in broiled foods.
13. Be sure to center the broiler pan underneath the broiler for maximum coverage. Center the pan lengthwise, then push it all the way to the back.
14. For best results, adjust rack positions rather than adjusting temperature.

Single Rack Baking Chart

Food	Pan Size	Mode/Rack	Conv Bake Temp & Time	Standard Bake Time & Temp/Rack 2
ANGEL FOOD CAKE	10" tube pan	Conv Bake- 2	350˚F 40-45 min	Lowest rack position 350˚F 50-60 min
BACON	Jelly roll pan or half sheet pan with rim	Conv Bake- 2	375˚F 20-25 min	400˚F 30-35 min
BAGELS, AFTER BOILING	Cookie sheet	Conv Bake- 2	425˚F 15-18 min	450˚˚F 20 min
BISCOTTI	Cookie sheet	Conv Bake- 2	350˚F 15 min, then 5 min per side	375˚F 30 min, then 5 min per side
BISCUITS	Cookie Sheet	Conv Bake- 2	350˚F 20 min	375˚F 25 min
BLIND-BAKED PIE CRUST (UNFILLED)	8-9" pie dish- glass or metal	Conv Bake-2	375˚F 10-12 min	400˚F 12-14 min
BLIND-BAKED TART (UNFILLED)	10" tart pan	Conv Bake-2	350˚F 15 min	375˚F 20 min
BREAKFAST CASSEROLE-SAUSAGE AND EGG	9"x13" ceramic baking dish	Conv Bake-2	350˚F 40-45 min	375˚F 50-55 min
BROWNIES	8"x 8" square pan 9"x13" baking dish	Conv Bake-2	325˚F 25-30 min	350˚F 35-40 min
BUNDT CAKE	8"-10" Bundt pan	Conv Bake- 2	325˚F 50-55 min	350˚F 55-60 min
CAKES-CHIFFON OR SPONGE	Jellyroll pan	Conv Bake-2	350˚F 15 min	375˚F 20 min
CAKES-CHIFFON OR SPONGE	10" tube pan	Conv Bake-2	325˚F 35 min	350˚F 40 min
CAKES-SPONGE, CHIFFON	8" round or 9"x13" baking dish	Conv Bake-2	325˚F 25-30 min	350˚F 27-32 min
CHEESECAKE	8"-10" springform pan	Conv Bake-2	325˚F 1-1½ hours	350˚F 1-1½ hours
CHEESECAKE IN WATER BATH	8"-10" springform pan on cookie sheet	Conv Bake - Not Recommended	N/A	350˚F 1-1½ hours

Single Rack Baking Chart

Food	Pan Size	Mode/Rack	Conv Bake Temp & Time	Standard Bake Time & Temp/Rack 2
CINNAMON ROLLS	Cookie sheet	Conv Bake-2	375˚F 20-25 min	400˚F 25-30 min
COBBLER	Baking dish	Conv Bake-2	400˚F 20-25 min	425˚F 30 min
COFFEE CAKES	9" round pan	Conv Bake-2	325˚F 40-45 min	350˚F 45-50 min
COOKIES (CHOC CHIP, SUGAR, OATMEAL RAISIN, PEANUT BUTTER, ETC.) FROZEN DOUGH	Cookie sheet	Conv Bake-2	325˚F 12-15 min	350˚F 15-20 min
COOKIES (CHOC CHIP, SUGAR, OATMEAL RAISIN, PEANUT BUTTER, ETC.) REFRIGERATED DOUGH	Cookie sheet	Conv Bake-2	350˚F 10-12 min	375˚F 12-14 min
CORNBREAD	8"x8" square pan	Conv Bake-2	375˚F 20-25 min	400˚F 25-30 min
CRÈME BRULEE IN WATER BATH	Small ceramic baking dishes on cookie sheet	Conv Bake- Not Recommended	N/A	350˚F 55-60 min
CRISPS (APPLE, FRUIT, ETC.)	Baking dish	Conv Bake-2	325˚F 35-40 min	350˚F 45 min
CROISSANTS	Cookie sheet	Conv Bake-2	375˚F 10-12 min	400˚F 12-14 min
CUPCAKES	12-cup muffin tin	Conv Bake-2	350˚F 20-25 min	375˚F 25-30 min
DOUBLE-CRUSTED FRUIT-FILLED PIES	9" pie dish	Conv Bake- 2	375˚F for 40-45 min OR 400˚F for 20 min; 350˚F for 30-40 min	400˚F for 55-60 min OR 425˚F for 20 min; 350˚F for 40-45 min
ECLAIRS/PROFITEROLES/ CREAM PUFFS	Cookie sheet	Conv Bake-2	400˚F 15-20 min	425˚F 20-25 min
LASAGNA, FRESH	9"x13" Casserole	Conv Bake- 2	375˚F 35-40 min	400˚F 55-60 min
LASAGNA, FROZEN 96 OUNCE	Cookie sheet	Conv Bake- 2	375˚F 1 hr 45 min	400˚F 1hr 50 min- 2 hours
MACAROONS	Cookie sheet	Conv Bake-2	325˚F 20-25 min	350˚F 25-30 min

Single Rack Baking Chart

Food	Pan Size	Mode/Rack	Conv Bake Temp & Time	Standard Bake Time & Temp/Rack 2
MEATBALLS, FROZEN	Cookie sheet	Conv Bake-2	350˚F 20-25 min	375˚F 30-35 min
MEATLOAF	9" x 5" loaf pan	Conv Bake-2	325˚F 45-55 min	350˚F 1 hr- 1 hr 10 min
MERINGUE-COOKIES	Cookie sheet	Conv Bake- Not Recommended	N/A	200-225 F 1-3 hrs
MERINGUE-PIE TOPPING	On top of pie	Conv Bake-2	350˚F 12 min	375˚F 15 min
MUFFINS	Muffin tin	Conv Bake-2	350˚F 20 min	375˚F 20-25 min
NUTS, TOASTED	Cookie sheet	Conv Bake- 2	325˚F 10-12 min	350˚F 15 min
PHYLLO	Cookie sheet	Conv Bake-2	375˚F 5 min	400˚F 5 min
PIZZA- FRESH OR FROZEN	12" pizza pan or half sheet pan	Conv Bake-2	375˚F 20-25 min	400˚F 30-35 min
POPOVERS	Popover pan or small glass cups	Conv Bake-2	450˚F for 20 min; 350˚F for 20 min	450˚F for 20 min; 350˚F for 20 min
POUND CAKE	9" x 5"loaf pan	Conv Bake-2	350˚F 55-60 min	375˚F 60 min-1 hr 15 min
PUFF PASTRY	Cookie sheet	Conv Bake-2	350˚F 15 min	375˚F 20 min
QUICK BREADS- BANANA, GINGERBREAD, BLUEBERRY, ETC.	8"x 8" square pan; 9"x 5" loaf pan	Conv Bake-2	325˚F-350˚F 50-55 min	350˚F-375˚F 55- 75 min
SAUSAGE- LINKS OR PATTIES	Cookie sheet with rim Puncture links with a fork	Conv Bake-2	325˚F 15-20 min	350˚F 20-25 min
SCONES	Cookie sheet	Conv Bake-2	350˚F 15-17 min	375˚F 18-20 min
SINGLE CRUSTED CUSTARD PIES- PUMPKIN, PECAN	9" pie dish	Conv Bake-2	425˚F for 10 min; 325˚F for 30-35 min	450˚F for 10 min; 350˚F for 40-45 min

Single Rack Baking Chart

Food	Pan Size	Mode/Rack	Conv Bake Temp & Time	Standard Bake Time & Temp/Rack 2
SOUFFLÉS	Large Soufflé dish or small glass dishes	Conv Bake-2	350˚F 25 min for large dish; 13-14 min for small dishes	375˚F 30 min for large dish; 15 min for small dishes
SWEET BREADS, STOLEN	Cookie sheet	Conv Bake-2	350˚F 25-30 min	375˚F 30-35 min
TART- CHOCOLATE, LEMON, ETC.	10" tart pan	Conv Bake-2	350˚F 20-25 min	375˚F 25-30 min
TURNOVERS, PINWHEELS, DANISH PASTRIES	Cookie sheet	Conv Bake-2	375˚F 18-20 min	400˚F 20-25 min
YEAST BREAD- FREE FORM (WHITE, WHEAT, CHALLAH, RYE, FRENCH, ETC)	Cookie sheet	Conv Bake-2	350˚F 30-35 min	375˚F 35-40 min
YEAST ROLLS	Cookie sheet; 9"x 13" baking pan	Conv Bake-2	375˚F 20-25 min	400˚F 25-30 min
YEAST BREAD- RICH DOUGH (ITALIAN, SOUR-DOUGH, PUMPERNICKEL)	9"x 5" loaf pan	Conv Bake -2	350˚F 25-30 min	375˚F 30-35 min

*Please keep in mind that these charts are simply a guide.
Ingredients, temperatures, and cooking method can all affect baking time.
You may need to vary the time and temperature accordingly.

Multiple-Rack Baking Chart

Food Item	Pan Size & Type	Number of Pans	Best Rack Mode	Rack	Convection Temp. (F)	Convection Time (min)
12" ROUND FROZEN PIZZA	Cookie Sheet	2	Conv Bake	2,4	375˚	25-30 min
BACON	Cookie sheet with rim	3	Conv Bake	2,4	375˚	30-35 min
BISCOTTI	Cookie Sheet	2	Conv Bake	2,4	350˚	25 min, then 7 min per side
BISCUITS	Cookie Sheet	2	Conv Bake	2, 4	350˚	20-25 min
CAKES-SPONGE, CHIFFON	8" Round	4	Conv Bake	2,4	325˚	35-40 min
CINNAMON ROLLS	Cookie Sheet	2	Conv Bake	2,4	350˚	25-30 min
COOKIES (CHOC CHIP, SUGAR, OATMEAL RAISIN, PEANUT BUTTER, ETC.) FROZEN DOUGH	Cookie Sheet	2 3	Conv Bake	2,4 2,3,4	325˚	12-15 min 15-20 min
CUP CAKES	12C Muffin tin	2	Conv Bake	2, 4	350˚	25-30 min
REFRIGERATED COOKIE DOUGH	Cookie Sheet	2 3	Conv Bake	2, 4 2,3,4	325˚	9-11 min
ECLAIRS/PROFITEROLE/ GOUGERES/ CREAM PUFFS	Cookie Sheet	2	Conv Bake	2,4	375˚	25-30 min
FROZEN ENTREES	Mfr.'s Pans	2	Conv Bake	2,4	350˚	35-40 min
LAYER CAKE	9" Round Pan	2	Conv Bake	2, 4	325˚	35-40 min
MEATBALLS, FROZEN	Cookie Sheet with rim	2	Conv Bake	2, 4	375˚	25-30 min
MUFFINS	12-Cup Muffin Tin	2	Conv Bake	2, 4	375˚	20-25 min
ROLLED SUGAR COOKIES	Cookie Sheet	2	Conv Bake	2, 4	325˚	15-20 min
YEAST BREAD- FREE FORM	Cookie sheet	2	Conv Bake	2, 4	350˚	35-40 min
YEAST BREAD- LOAF	9"x 5" Loaf	2	Conv Bake	2, 4	350˚	30-35 min
YEAST ROLLS	Cookie Sheet	2	Conv Bake	2, 4	350˚	20-25 min

Convection Roasting Guideline Chart for Meats, Poultry, and Fish

Type & Cut	Weight (Lbs.)	Best Mode	Conv Temp. (°F) and rack position	Conv Time (Minutes per Lb.)	Standard Bake Temp. (°F)	Standard Bake Time (Minutes per Lb.)	Minimum Internal Temp. (°F)
BEEF RIB ROAST -MEDIUM RARE -MEDIUM -WELL DONE	4-6 lbs.	Conv Bake	350° 2	24 26 28	375°	30 35 40	145 160 170
BONELESS ROLLED RUMP ROAST -MEDIUM -WELL DONE	4-6 lbs.	Conv Bake	350° 2	20 22	375°	25 30	160 170
ROUND TIP ROAST -MEDIUM -WELL DONE	3-4 lbs.	Conv Bake	350° 2	24 25	375°	28 30	160 170
LEG OF LAMB WITH BONE -MEDIUM RARE	3-5 lbs.	Conv Bake	325° 2	24-25	350°	30-35	145
BONELESS ROLLED PORK ROAST -MEDIUM -WELL DONE	3-5 lbs.	Conv Bake	350° 2	24-25 28-30	375°	30-35 35-38	155 170
1" THICK PORK CHOPS -MEDIUM -WELL DONE	1-2 lbs.	Bake	350° 2	N/A	375°	Total Time: 65-75 minutes	155 170
FULLY- BAKED HAM, COVERED IN FOIL	4-5 lbs.	Standard Bake	N/A	N/A	325°	Total Time: 55-60 minutes	140
WHOLE FRYER CHICKEN	3-4 lbs.	Conv Bake	350° 2	Total Time: 1hr- 1 hr 15 min	375°	Total Time: 2 hours	180 in the thigh
WHOLE ROASTING CHICKEN	6-7 lbs.	Conv Bake	350° 2	Total Time: 1 hour 45 minutes	375°	Total Time: 2 ½ hours	180 in the thigh
TURKEY-UNSTUFFED	8-20 20-24 24- 30	Conv Bake	350° 2	10-11 12-13 12-13	350°	18-20	180 in the thigh
TURKEY- STUFFED	8-20 20-24 24-30	Conv Bake	350° 2	12-13 13-15 14-15	350°	17-20 22-24 25-27	180 in the thigh
BONELESS TURKEY BREAST	2-4	Conv Bake	375° 2	Total Time: 30 minutes	400°	Total Time: 35-40 minutes	170
CORNISH GAME HENS	4 hens total	Conv Bake	375° 2	Total Time: 45-55 minutes	400°	Total Time: 1 hour 15 minutes	165 in the thigh
FRESH FISH FILLETS	4 fillets total	Conv Bake	350° 2	Total Time: 20-25 minutes	375°	Total Time: 25-30 minutes	N/A

*Please keep in mind that these charts are simply a guide.
Ingredients, temperatures, and cooking method can all affect cooking time.
You may need to adjust the time and temperature accordingly.

Roasted Vegetable Guidelines

Rack Position 2 works best for oven-roasted vegetables.

Vegetable	Preparation	Mode/ Temp (°F)	Cooking Time
ASPARAGUS	Snap off woodsy stem. Blanch in boiling water for 3-4 minutes.	Conv Bake 400	10 min
BEETS	Wrap in foil. Peel after roasting.	Standard Bake 350	1 hr
BRUSSELS SPROUTS	Lightly grease casserole dish.	Conv Bake 400	45 min
EGGPLANT	Lightly grease casserole dish. Cube or slice.	Conv Bake 400	10-15 min
FENNEL	Lightly grease casserole dish.	Conv Bake 375	15-20 min
FRESH BABY CARROTS/PARSNIPS	Peel and trim, leave whole or cube.	Conv Bake 350	30-35 min
GARLIC- WHOLE BULB	Cut off top. Drizzle with olive oil, salt and pepper. Cover in foil.	Standard bake 350	30-35 min
GREEN BEANS	Lightly grease casserole dish.	Conv Bake 350	20-25 min
NEW POTATOES	Scrub and trim or cube. Lightly grease casserole dish.	Conv Bake 375	40-45 min
ONIONS	Peel and cube. Wrap in foil. Drizzle with olive oil, salt, & pepper.	Standard Bake 350	40-45 min
POTATOES- BAKING SIZE, ½ LB. EACH	Scrub potato; poke with fork in center. Place directly on oven rack.	Conv Bake 375	1 hr 15 min
SQUASH- BUTTERNUT, ACORN, PUMPKIN	Halve squash. Rub with vegetable oil. Place cut side down on cookie sheet.	Conv Bake 375	20-25 min
TOMATO	Slice and toss in olive oil and fresh herbs. Place in single layer on baking rack placed on top of cookie sheet.	Conv Bake 350	25-30 min
TURNIPS	Wrap in foil. Peel after roasting.	Standard Bake 350	1 hr
ZUCCHINI AND YELLOW SQUASH	Cut lengthwise into ¼ inch slices. Place in lightly greased casserole dish or on cookie sheet in single layer.	Conv Bake 350	40-45 min

Gas Infrared Broiling Chart

Type & Cut	Weight	Best Rack Position	Broiling Temp (°F)	Broiling Time Minutes	
				1st Side	2nd Side
1"THICK SIRLOIN BEEF STEAK -RARE -MEDIUM -WELL DONE	10 oz.	4	HI	5 6 7	4 5 6
¾" THICK T-BONE BEEF STEAK -RARE -MEDIUM -WELL DONE	10 oz.	4	HI	3 4 5	2 4 6
1"THICK SIRLOIN STEAK KABOBS ON SKEWERS	12 oz.	4	HI	6	5
FOUR, ¼"THICK HAMBURGER PATTIES -RARE -MEDIUM -WELL DONE	1 lb. total	4	HI	4 5 6	3 4 5
FOUR BONELESS, SKINLESS CHICKEN BREASTS	1 lb. total	3	HI	4	4
THREE CHICKEN BREASTS WITH BONE	2½ lbs. total	3	HI	Start with Bone Side Up- 8	7
CHICKEN PIECES- LEGS, THIGHS, BREASTS	2½ lbs. total	3	HI	10	8
FOUR, ¾"-1" LAMB RIB CHOPS	12 oz.	4	HI	3	3
LAMB SHOULDER	1 lb.	3	HI	8	7
FOUR, ¾"-1" THICK PORK LOIN CHOPS	1¼ lbs. total	4	HI	5	5
FOUR, 1" THICK FRESH SALMON STEAKS	1½ lbs. total	4	HI	4	4
1" THICK FRESH FISH FILLETS	1 lb.	4	HI	4	4
½" THICK FRESH FISH FILLETS	1 lb.	4	HI	3	2
BACON, SLICED	½ lb.	4	HI	3	3
CALVES LIVER	½ lb.	3	HI	5	4
GRAPEFRUIT HALVES	4 halves	3	HI	7-9	Do not turn
TOMATO HALVES	4 halves	3	HI	6	Do not turn
GARLIC BREAD	2 large slices	3	500	1-2	Turn if necessary
GRATINEE- BREADCRUMBS OR CHEESE ON CASSEROLE	9" x13" broil-proof baking dish	3 or 4	HI	3-4	
CRÈME BRULEE	(4) 4 oz. broil-proof baking dishes	4	HI	2	

Appetizers and Side Dish Recipes

Oven Braised Shrimp Scampi

This dish works well as an appetizer or mixed in with angel hair pasta for a meal.

¼ cup olive oil
¼ cup butter
3 pounds large raw shrimp, peeled and deveined
2 Tbsp. minced garlic (about 4 cloves)
1 Tbsp. minced fresh ginger
½ cup Italian parsley, chopped
½ to 1 tsp. crushed red pepper flakes
½ cup dry white wine
1 Tbsp. lemon juice
Salt and cracked black pepper, to taste

Preheat your oven to 375˚F on Convection Bake.

Add olive oil and butter to a large, ovenproof gratin dish. Melt butter and oil together in the preheated oven. Remove from oven and stir in shrimp, garlic, ginger, Italian parsley, and crushed red pepper flakes. Stir to completely coat shrimp. Drizzle with white wine and lemon juice. Place in oven and cook until shrimp becomes pink and begins to curl, about 15-18 minutes. Stir halfway through the cooking process, if needed.

Serves 4.

Oven Roasted Tiny New Potatoes

2 pounds Tiny New or Red Bliss Potatoes
¼ cup olive oil
2 Tbsp. balsamic vinegar
1 Tbsp. fresh thyme
1 Tbsp. fresh Italian parsley
1 Tbsp. fresh basil
5 cloves garlic, minced
Salt and black pepper, to taste

Preheat oven to 400˚F on Convection Bake.

After preheat, place an empty 9" x 13" x 2" baking dish in the oven for 10 minutes. When you add the potatoes, this will prevent them from sticking and will help them brown better. Cut potatoes into ½" to 1" quarters and place in a large bowl. In a small bowl, combine olive oil, balsamic vinegar, thyme, Italian parsley, basil, and garlic. Pour mixture over potatoes and toss potatoes to coat. Season with salt and pepper. Pour potatoes into preheated baking dish. Bake until potatoes are tender and browned, about 30-35 minutes. Stir the potatoes once or twice during baking.

Makes 4 servings.

Spinach Artichoke Dip

8 ounce box frozen chopped spinach or 2 cups fresh chopped spinach
1 (15 ounce) jar artichoke hearts
3 cups mayonnaise
1-2 Tbsp. garlic, minced
1 cup Parmesan cheese, shredded
Salt and pepper, to taste

Preheat oven to 350˚F on Convection Bake.

Drain and rinse chopped spinach. Drain and roughly chop artichoke hearts. In a large mixing bowl, combine spinach, artichokes, mayonnaise, garlic and Parmesan cheese. Season with salt and pepper. Add mixture to a baking dish. Bake for 15-20 minutes, or until sides bubble and top browns lightly.

Serve with toast points, warm tortilla chips, or fresh chopped vegetables.

Makes 4 cups.

Baked Brie with Caramelized Onions

1 sheet puff pastry dough, thawed
1 wheel of Brie cheese, about 4" in diameter
1 egg, lightly beaten
1 medium onion, small diced
1 Tbsp. butter
Salt and pepper, to taste

Preheat oven to 350˚F on Convection Bake.

Cut off top rind of Brie. Place Brie in the center of puff pastry dough. Fold the corners of the dough over the cheese, making sure it is completely covered. Brush puff pastry with egg. Bake until puff pastry has risen and is a light golden brown.

While the puff pastry is baking, prepare the caramelized onions. In a medium-sized sauté pan, melt butter. Add onions, stirring occasionally, until they reach a translucent golden brown, about 10 minutes. Season with salt and pepper.

Let the Brie pastry sit for a few minutes, then slice the top off the puff pastry. Stir the caramelized onions into the soft cheese in the center. Serve with crackers or toast points.

Makes 1 (6") round.

Sage Stuffing

12 slices day-old bread, cut into ½-inch cubes
½ cup unsalted butter
1½ cups white onion, chopped
¾ cup celery, small diced
¼ cup carrot, small diced
1 large egg, lightly beaten
*1¼ Tbsp. fresh sage, chopped**
1¼ tsp. salt
½ tsp. ground black pepper
½ to 1 cup reserved drippings from turkey pan or chicken stock

Preheat oven to 325˚F on Convection Bake.

Grease a 9 x 13-inch ceramic baking dish. Place bread cubes on baking sheet and dry in oven for 10 to 15 minutes. Transfer bread to a large mixing bowl and reserve. Melt butter in large sauté pan. Add onion, celery and carrot and cook for 5 minutes, until onion is translucent. Add bread cubes to mixture and toss. Add beaten egg and adjust seasonings with sage, salt and pepper. Add just enough pan drippings to moisten the bread. Pour mixture into baking dish and bake about 30-35 minutes or until top is brown and a toothpick inserted in the center comes out clean.

* Additional seasonings may be added to the stuffing. Fresh herbs are preferred to dried because they add great color and flavor. Good ones to try are: Italian parsley, thyme, basil, oregano, tarragon, chives, chervil or rosemary.

Serves 4.

Teriyaki Shrimp Kabobs

TERIYAKI SAUCE:

1 cup soy sauce
3 cloves garlic, mashed
2 Tbsp. fresh ginger, minced
2 Tbsp. sugar
2 stalks green onions, chopped
1 Tbsp. sesame seeds

FOR KABOBS:

1 pound large shrimp (31 to 40 count), peeled and deveined
1 package cherry tomatoes (about 20)
2 green bell peppers, cut into large pieces
1 large white onion, cut into large pieces
1 (16 oz.) can of pineapples, cut into chunks
1 package long wooden skewers (about 20 are needed)

Combine all teriyaki sauce ingredients and pour into a 1gallon, plastic Ziploc bag. Add shrimp, tomatoes, green bell peppers, onion and pineapple to marinate. Let marinate for a minimum of 1 hour (maximum 4 hours) in the refrigerator.

Soak skewers in steeping hot water for 10 minutes. This will prevent them from burning and splintering.

Place oven rack on second highest position. Preheat oven on Broil on "HI". Lace skewers with shrimp and vegetables, alternating each. Place about half of the skewers onto broiler pan or sheet pan with rim. Broil on "HI" for 3 minutes, turn skewers over to other side and continue to broil for another 3-4 minutes. Remove cooked skewers onto serving platter and repeat process with remaining skewers.

Serves 4.

Grilled Asparagus

This recipe uses Dacor's Searing Grill accessory- #AEGR for an EGR range; AGR1113 for a PGR range. The intense cooktop heat gives the asparagus beautiful markings and a smoky flavor. Since the grill is one solid piece and is treated with a high-temperature nonstick coating, clean up is easy!

2 bunches asparagus
3-4 cloves garlic, minced
¼ cup olive oil
Juice of 1 lemon
Sea salt, to taste

Bring a large stockpot of water to a boil. Meanwhile, break off the woodsy end of the asparagus- hold 2" below the floret end and snap in two pieces. Wherever it snaps is the woodsy end you want to remove. When the water is boiling, blanch the asparagus for 3-4 minutes. This allows the asparagus to retain a bright green color and it becomes more digestible. Drop in ice water for 1 minute. This step can be done one day in advance and refrigerated until use.

In a large Ziploc bag or large casserole dish, toss together asparagus, garlic, olive oil, and lemon juice. Let sit for a minimum of 15 minutes to a maximum of 1 hour. Fix grill accessory onto cooktop and turn both burners to medium high. It is best to start with a high temperature to allow the grill to reach a good temperature (Think 'smokin' hot!) and then adjust the temperature down as needed. With tongs, place asparagus onto grill. They should all fit – just line them up next to each other to cover the entire surface of the grill. Leave on grill for 3-4 minutes, then use the tongs to turn the asparagus to brown on all sides. Place on platter and serve immediately.

Serves 12.

Thai Vegetable Stir Fry

This recipe uses our wok ring accessory (AWR) along with a rounded-bottom wok for quick and flavorful cooking. A 10-piece wok kit is available also (accessory # A30).

FOR SAUCE:
½ cup oyster-flavored sauce
2 Tbsp. cornstarch
2 Tbsp. rice vinegar
1 garlic clove, minced
1 Tbsp. crushed red pepper flakes

FOR STIR FRY:
2 Tbsp. sesame oil
2 red bell peppers, cut into strips
1 green bell pepper, cut into strips
4 carrots, pared and cut into ⅛" rounds
4 stalks celery, cut into ½" pieces
2 cups broccoli florets
1 pound green snow peas, threads on sides peeled off
½ medium onion, cut into slices
1 can water chestnuts, drained

In a medium-sized bowl, combine oyster sauce, cornstarch, rice vinegar, garlic, and crushed red pepper. Mix well. Set aside. Adjust wok onto wok ring. Heat on medium high to high. Test by dropping a small amount of water onto wok. If it "dances" and evaporates quickly, it is ready. Add sesame oil and pick up wok to swirl. Add vegetables. Using two wooden spoons, quickly toss vegetables. They should be sizzling, but not browning. Continue to toss for four minutes total. Vegetables should be hot and crisp. Add sauce and allow thickening, about 2-3 minutes. Toss until garlic is fragrant. Serve immediately.

Serves 6.

Sauces, Soups and Stews Recipes

Stan Joseph's Vinha D'Alhos (Portuguese Marinated Pork)

This is a wonderful, flavorful recipe developed by Stan Joseph, Dacor's founder and 1st chef. It has been a traditional holiday recipe in his family for years, and we are happy to pass it on to you!

4 pounds rolled, boneless pork roast
1 cup red or white wine vinegar
2 garlic cloves, mashed or minced
1 tsp. ground cumin
½ tsp. ground allspice
½ tsp. ground cinnamon
Pinch of ground cayenne pepper
1 Tbsp. salt
1 tsp. cracked black pepper

In a large casserole dish, mix all of the above ingredients and marinate the pork overnight in the refrigerator. Pierce the roast several times with a skewer and extend the marinating time an additional 12 hours. Preheat oven to 325˚F on Standard Bake. Place one rack in position 1, counting up from the bottom. Place roast in a covered roasting pan and braise with marinade. Baste with marinade once or twice during cooking. The roast's internal temperature should be 160˚F in the thickest, middle section for medium.

Serves 8.

Osso Buco

Osso Buco is traditionally cooked with veal shanks, and is braised over a cooktop for hours and hours to develop the flavor. Since this stew is completely covered and then placed in the oven, I prefer to use Standard Bake. By using this indirect heat, no scorching occurs on the bottom of the pan, allowing for the true flavor of this delicious stew to come out!

3½ - 4 pounds veal shanks or beef shanks (about 3)
Salt and pepper, to taste
1 cup all-purpose flour, for dusting
¼ cup olive oil
4 stalks celery, cut into large cubes
4 carrots, cut into large cubes
1 large onion, cut into large cubes
4-5 cloves garlic, minced
1 (6 oz.) can tomato paste
½ cup red wine
1 cup beef stock
Salt and pepper, to taste

Set oven rack on position 1, counting up from the bottom. Remove all other racks. Preheat oven to 350˚F on Standard Bake.

Salt and pepper veal or beef shanks, then dust with flour. Set aside. In a large, ovenproof stockpot with a lid, heat oil. Add veal or beef shanks and brown them, about 4-5 minutes. Flip over and brown them on the other side. Remove to a plate and set aside. Do not drain oil from pan. Add celery, carrots, and onion. Cook until they soften and onion is translucent, about 5 minutes. Add garlic and stir until fragrant. With a wooden spoon, stir in tomato paste and cook for a few minutes to get the raw tomato flavor out. Reduce heat to low and "deglaze" the pan with red wine. Continue to stir and let reduce slightly. Slowly add in beef stock to make a thick sauce. Add shanks back into sauce. Bring mixture to a boil. Place lid over the stockpot, and place entire stockpot in the oven. Let stew cook in the oven for 1½" hours. Cook until meat falls off the bone.

Serves 8.

Bordelaise Sauce

Hold this on your ASP10 simmer plate until service.

1½ cups beef stock
¾ cup dry red wine
2 Tbsp. shallot, finely chopped
½ tsp. fresh thyme, crushed
1 bay leaf
3 Tbsp. unsalted butter, softened
2 Tbsp. all-purpose flour
1 Tbsp. chopped fresh parsley

In a medium saucepan, melt 1 Tbsp. butter. Add shallot and cook until soft, about 2 minutes. Add the rest of the butter and flour. Stir to make a paste. Slowly add in red wine, let thicken. Add in beef stock and bring to a boil. Reduce heat and simmer for about 5 minutes. Add thyme and bay leaf. Simmer uncovered for 15 to 20 minutes. Remove bay leaf. Stir in parsley. Place on simmer plate on low until service. Serve warm over beef.

Makes about 2 cups sauce.

Chili con Carne

2 pounds ground beef
Salt and pepper, to taste
1 medium onion, chopped
1 red serrano chili
1 green serrano chili
1 red bell pepper
1 green bell pepper
1 Anaheim chili
1 medium onion, chopped
5 cloves garlic, chopped
2 Tbsp. ground cayenne pepper
1 Tbsp. ground cumin
1 Tbsp. oregano
8 ounce can tomato puree or tomato sauce
1 cup brown veal stock or beef broth
½ bottle beer
14½ ounce can diced tomatoes, undrained
14½ ounce can pinto beans, drained
1 Tbsp. tomato paste, as needed
Salt and pepper, to taste

In an 8-quart stockpot, brown ground beef, drain fat and season with salt and pepper. Meanwhile, remove stems and seeds from serrano chilis, bell peppers, and Anaheim chilis. Finely chop. Add to ground beef along with onion and garlic. Cook until fragrant. Add cayenne, cumin, and oregano. Cook for a couple of minutes. Add tomato puree and cook. "Deglaze" with beer and let reduce slightly. Add veal or beef stock. Stir in undrained tomatoes. If chili needs to be thickened, add tomato paste. Transfer to a simmer plate. Will hold for up to 4 hours. Season with salt and pepper.

Makes about 2 quarts.

Quick Breads and Yeast Breads Recipes

Mrs. Gleason's Homemade Yeast Rolls

2 packages dry yeast
2 cups lukewarm water (between 105 -110˚F)
½ cup sugar
6½ - 7 cups all- purpose flour
1½ tsp. salt
1 egg, room temperature
¼ cup plus 2 Tbsp. unsalted butter, softened

Combine dry yeast, lukewarm water, and sugar in a large mixing bowl. Let sit for 10 minutes or until it becomes foamy, and yeast and sugar dissolve. Add 2 cups of flour and salt. Add egg and _ cup butter. Beat in remaining flour until smooth. Knead for 10 minutes on a floured surface. Put dough into a greased bowl and cover with a damp cloth. Place in a warm, draft-free environment to rise for about 1½ to 2 hours before baking. Shape into 2"- 3" balls for rolls. Place in two greased 9" x 13" x 2" pan, spacing rolls about 1" apart from each other. Brush rolls with 2 Tbsp. melted butter. Cover and let rest for 2 hours before baking. Adjust oven racks to positions 2 and 4. Preheat oven to 375˚F on Convection Bake. Bake about 15-20 minutes or until golden brown.

Makes about 2 dozen rolls.

Lemon Blueberry Muffins

Homemade muffins are very easy to make, and if you have access to fresh blueberries, it will make all the difference in this recipe.

¾ cup fresh blueberries, rinsed and dried
1½ cups plus 2 Tbsp. all-purpose flour
2 tsp. baking powder
¼ cup plus 2 Tbsp. sugar
½ tsp. salt
1 cup milk
1 egg
⅓ cup butter, melted
1 tsp. almond extract
Zest of 1 lemon

Preheat oven to 375˚F on Convection Bake.

Dredge blueberries in 2 Tbsp. flour to help prevent them from sinking to the bottom of the muffin. Set aside.

Combine remaining flour, baking powder, sugar and salt in a mixing bowl. In a separate bowl, beat together milk, egg, butter, almond extract, and lemon zest. Add to dry ingredients until moistened. Fold in blueberries.

Spoon batter into greased or paper-lined muffin tin. Bake for 15-20 minutes, or until muffins rise and turn golden brown.
Let cool slightly and serve.

Makes 1 dozen.

2 Tbsp. ground cinnamon
¼ cup sugar
1 Tbsp. unsalted butter

6 ripe medium-sized bananas
1 cup unsalted butter
2 cups sugar
4 eggs
3 Tbsp. milk
1 tsp. vanilla
2 cups all-purpose flour
1 tsp. baking soda
½ tsp. baking powder
½ tsp. salt
½ cup chopped walnuts (optional)

Preheat oven to 325˚F on Convection Bake.

In a small mixing bowl, combine cinnamon and sugar. Butter two 9" x 5" loaf pans, then sprinkle half of the cinnamon sugar mixture inside, shaking the pan to coat the sides. Save the remaining half for the top of the loaves.

In a large mixing bowl, add peeled bananas. Mash the bananas using a fork or a potato masher. Add 1 cup butter and sugar, stirring to mix. Add eggs one at a time, mixing in each before adding the next. Add milk and vanilla. In a medium-sized mixing bowl, combine flour, baking soda and salt. Add to banana mixture slowly and mix completely. Stir in walnuts. Pour batter into prepared loaf pans. Sprinkle remaining cinnamon and sugar mixture on top of the batter. Bake until golden brown or until a toothpick inserted in the middle comes out clean.

Makes 2 loaves (about 10-12 slices each).

Hapa French Toast

For the EGR30 range, griddle accessory AG14 can be used. For the PGR30 range, griddle accessory AG13 can be used.

King's Hawaiian bread, sliced ½" thick (makes about 8-10 slices), then cut in half crosswise to make 16-20 slices
5 eggs, beaten
2 cups sugar
1 cup milk
2 Tbsp. rum (or 2 tsp. vanilla extract)
*2 cups macadamia nuts, finely ground**
1 jar coconut syrup, or any other flavor works, too!
2 Tbsp. butter

Combine eggs, sugar, milk and rum in a large shallow dish. Put the ground macadamia nuts in another dish. Preheat griddle on medium-high for about 7-8 minutes, then adjust down to medium. Dip Hawaiian bread in egg and sugar mixture on both sides, let drain slightly, then dip into macadamia nuts on both sides. Place on griddle immediately. Fry until nuts and bread begin to caramelize, about 3-4 minutes. Flip and repeat process on other side. Place syrup in a small saucepan, then on the simmer plate to keep warm.

* The macadamia nuts can be ground in a food processor, but "pulse," do not blend. Macadamia nuts are very high in oil and will form a paste if processed for too long.

Serves 8-10.

1 cup butter, softened
5-6 cloves garlic, mashed
1 large shallots, minced
½ lemon peel, finely chopped
¼ – ½ cup fresh Italian parsley
1 large loaf French bread, cut in half lengthwise

In a large food processor combine butter, garlic, shallots, lemon peel and Italian parsley. Evenly spread butter mixture over French bread halves. Adjust rack to position 3, counting up from the bottom. Turn on broiler and broil bread until golden brown, about 1-2 minutes. Watch the bread carefully as it will burn quickly. Slice and serve warm.

Makes 1 cup compound butter.

Serves 6.

Honey Wheat Bread

This slightly sweet wheat bread turns out beautifully on Dacor's Convection Bake. It rises nicely and has a crispy crust on the bottom.

2¼ cups warm water (105 F-115˚F)
½ cup honey
3 Tbsp. firmly packed brown sugar
2 packages dry yeast
1 cup instant nonfat dry milk
2 Tbsp. butter, melted and cooled
1 egg, lightly beaten
1 tsp. salt
2 cups bread flour
5 to 6 cups whole wheat flour

In a large mixer with dough hook attachment, combine warm water, honey, brown sugar and yeast. Mix lightly and let sit until bubbly, about 5 minutes. Stir in nonfat dry milk, butter and egg. Turn mixer on low. Add bread flour and salt. Scrape down the sides of the bowl with a rubber spatula. Add enough wheat flour to make a soft dough. Knead in the mixer for 7-8 minutes, or turn dough out onto a floured surface and knead by hand for 10 minutes. The dough should be smooth and elastic. Place in a greased bowl, lightly oil the top of the dough and cover. Let rise in a warm, draft-free environment for at least 1 hour or until dough doubles in size.

Preheat oven to 350˚F on Convection Bake. Punch down dough and place on a floured surface. Divide dough in half. Roll half of the dough with a rolling pin into an 8" x 13" x 1" rectangle. Roll dough from the 8" side lengthwise, as if making a jellyroll, until a loaf forms. Press to release air bubbles and pinch edges to seal. Repeat with other half of dough. Place the loaves seam side down in two greased 9" x 5" loaf pans. Bake on rack position 2 until loaves rise and brown, and bread sounds hollow when tapped on the bottom, about 30 - 35 minutes. Remove from loaf pan and cool on baking rack to prevent the bottom from becoming soggy. Let cool and slice.

Makes 2 loaves.

Main Entree Recipes

Garlic Herb Prime Rib Roast

Convection Bake allows this roast to cook faster and gives it a beautiful sear. Use a V-shaped rack pan so the convection air can circulate completely around the roast.

Approximate Prep time: 10 minutes
Approximate Cook time: About 24-25 minutes per pound

6 pound prime rib roast, boned and retied (this makes carving easier)
10 cloves garlic- 5 cloves minced, 5 cloves slivered
¼ cup olive oil
¼ cup fresh rosemary, chopped; plus two whole sprigs
1 Tbsp. coarse ground kosher salt
1 Tbsp. coarse ground black pepper

Preheat oven to 350˚F on Convection Bake. Place one rack in the number 2 position and remove all others.

Poke the slivered garlic into the roast. Mix chopped garlic, olive oil, and rosemary together and rub on the roast to coat. Salt and pepper to taste.

Spray the roasting pan with nonstick cooking spray, and place two sprigs of fresh rosemary in the bottom of the pan. Place the roast fat-side up on a V-shaped rack tall enough so that most of the roast is above the sides of the roasting pan.

Cook at 350˚F for about 2½ to 3 hours, or until internal temperature reaches 145˚F for medium rare, 160˚F for medium, or 170˚F for well done. Remove from the oven and let rest for 15-20 minutes before carving. Cut and remove the butcher's string and lift the roast off the ribs to carve. Slice thinly against the grain and transfer to a serving platter. Serve warm.

Serves 12.

Roasted Lemon Rosemary Chicken

4-5 pound roasting chicken
1 cup Italian parsley, chopped
¼ - ½ cup fresh rosemary, chopped
1 cup olive oil
1 lemon, halved lengthwise
1 tsp. garlic powder
Salt, to taste
Pepper, to taste

Preheat oven to 350˚F on Convection Bake.

Clean and dry the chicken. Cut the lemon in half and place inside the chicken cavity with several rosemary sprigs. Make a rub with Italian parsley, rosemary and garlic powder. Season the outside of the chicken with the rub, salt and pepper. Place on rack in roasting pan. Roast until golden brown and internal temperature reaches 180˚F in the thigh. Cook time should be about 1 hour 30 minutes. Allow chicken to rest 5-10 minutes before carving.

Serves 4.

Oven-Roasted Fresh Turkey

12-15 pound fresh turkey
½ cup olive oil
2 Tbsp. fresh rosemary, chopped, plus 2 whole sprigs
1 Tbsp. fresh thyme, chopped
2 Tbsp. fresh sage, chopped
½ cup fresh Italian parsley, chopped
Salt, to taste
Black pepper, to taste
1 white onion, peeled and quartered

Preheat oven to 350˚F on Convection Bake. Place one rack in the number 1 position and remove all others.

Remove neck and gizzards from the turkey, wash with cold water and dry with paper towels. Set aside.

Chop all fresh herbs, except for 2 whole sprigs rosemary, and mix into the olive oil. Rub the turkey inside the cavity and out with the olive oil mixture and salt and pepper to taste. Peel and quarter the onion and place in the turkey cavity.

Spray the roasting rack with a nonstick spray. Place the turkey on a V-shaped rack tall enough so that most of the turkey is above the sides of the roasting pan. Place turkey in a preheated oven.

Cook the turkey at 350˚F for approximately 10 minutes per pound or until the internal temperature reaches 180˚F in the thigh. Remove and let rest for 14-15 minutes before carving.

Serves 12-15.

Curry Pork Tenderloin

*2 pork tenderloins, about ¾ pound each**
½ cup vegetable oil
2 Tbsp. Madras curry powder
1 tsp. ground black pepper
1 Tbsp. fresh ginger root, minced
1 Tbsp. garlic, minced

Rub pork tenderloin lightly with vegetable oil. Make a rub out of curry powder, black pepper, ginger and garlic. Rub tenderloins with spices. Place on a flat roasting rack in a roasting pan. Cover and refrigerate for at least 1 hour.

Preheat oven to 350˚F on Convection Bake. Cook until internal temperature reaches 155˚F. Cook time will be about 45-50 minutes. Let sit for 5-10 minutes before carving.

Serves 4.

* You may also use a 3-4 pound pork roast with this recipe. Marinate it the same way and cook it at the same temperature. Cook time will be closer to 2 hours for a roast of this size.

Buffalo Chicken Pizza

DOUGH:

1¼ cups warm water
1 Tbsp. active dry yeast
¼ tsp. sugar
1 Tbsp. olive oil
3 cups all-purpose flour
1 tsp. salt

TOPPINGS:

2 boneless, skinless chicken breasts
1 Tbsp. oil
½ cup hot sauce
2 Tbsp. butter, melted
½ red onion, chopped
2 stalks celery, chopped
1 cup shredded jack cheese
½ cup prepared pizza sauce
2 Tbsp. cilantro, chopped
1 jar blue cheese dressing

FOR DOUGH:

Place water, yeast and sugar in a bowl. Let sit until the mixture become bubbly and foamy, about 5 minutes. Add oil. Add flour 1 cup at a time. Add salt. Knead dough for 10 minutes to form a smooth ball. Place dough in a well-greased bowl, cover with plastic wrap and let rise until dough doubles, about 1 to 1-½ hours. Remove dough and shape into two 8" circles.

TOPPING AND BAKING:

Preheat oven to 400˚F on Convection Bake. Cut chicken into bite-sized pieces. Heat oil in a sauté pan. Add chicken and cook until no longer pink. In a small mixing bowl, stir hot sauce and melted butter together. Combine chicken pieces into hot sauce mixture. Divide the pizza sauce between the two pizzas. Sprinkle the chicken, red onion, celery, and shredded jack cheese in that order onto each pizza. Place on a pizza stone or pizza pan in the oven on rack position 1 and bake until the crust is done on bottom and the cheese is melted, about 20-25 minutes. Top with cilantro. Cut into 6 slices. Serve with blue cheese dressing on the side.

Makes two 8" pizzas.

Hickory-Smoked Steaks

4 New York steaks, about 1" thick (10-12 ounces each)
1 Tbsp. hickory-smoked salt seasoning
½ Tbsp. garlic powder
½ Tbsp. cracked black pepper

Season the steaks liberally with hickory-smoked salt, garlic powder, and cracked black pepper. Place steaks on broiler pan. Make sure oven rack is in position 4, or 4 to 6 inches from the broiler to the surface of the steaks. Turn broiler onto HI. Place the pan with steaks lengthwise under broiler, center and push it all the way to the back. Broil for 5-6 minutes to sear. Flip the steaks over and broil other side for 4-5 minutes. Remove steaks and let sit for 5-10 minutes. Slice and serve.

Serves 4.

Salmon Fillets with Lemon Dill Beurre Blanc

Beurre blanc is a wonderful butter-based sauce. It is very delicate and can "break" easy, meaning that the acids (lemon and wine) will separate out from the butter. Our simmer plate will hold this delicate sauce for 20 minutes without breaking.

LEMON DILL BUERRE BLANC:

½ cup dry white wine
1 tsp. white wine vinegar
1 cup butter, cut into chunks
1 tsp. lemon juice
1 tsp. salt
1 Tbsp. fresh dill, chopped

FOR SALMON:

4 salmon fillets, about 1" thick, cut on the bias or "tranche" cut, about 5-6 ounces each
⅓ cup mayonnaise
Salt and white pepper, to taste

LEMON DILL BUERRE BLANC:

Place white wine and white wine vinegar in a small saucepan. Reduce down to 2 Tbsp. Over low heat, drop chunks of butter in, one by one, and "swirl" to incorporate. Drop the next piece in only as the other has fully melted. This will help the butter emulsify with the lemon juice and wine. Once all the butter is incorporated, add lemon juice and salt, and place the saucepan on a simmer plate set on low. Stir in dill right before serving.

FOR SALMON:

Lightly brush each piece of salmon with mayonnaise to coat. This helps to seal in the moisture. Season with salt and white pepper to taste. Place on an ungreased broiler pan. Adjust rack position to 4, counting up from the bottom. Turn gas infrared broiler to HI. The broiler will take about 2 minutes to ignite, and you may place the salmon in after this time. Center the salmon under the broiler, pushing the pan all the way to the back. Broil fish for 4 minutes, searing lightly. Flip and repeat on other side.

Pour lemon dill beurre blanc over salmon and serve immediately.

Serves 4.

Chicken Marsala

4 skinless, boneless chicken breasts
¼ cup all-purpose flour
¼ tsp. dried marjoram
⅛ tsp. salt
⅛ tsp. black pepper
1 cup fresh button mushrooms, sliced
2 Tbsp. green onions, minced
3 Tbsp. unsalted butter, divided
¼ cup chicken broth
¼ cup dry Marsala
2 Tbsp. fresh Italian parsley, chopped

Place each chicken breast between 2 sheets of plastic wrap. Pound lightly to ¼" thickness. Remove plastic wrap. In a shallow bowl, stir together flour, marjoram, salt, and black pepper. Lightly press chicken pieces into flour mixture on both sides. Set aside.

In a large sauté pan over medium high heat, cook mushrooms and green onions in 1Tbsp. butter until tender. Remove from sauté pan. Cook chicken in remaining 2 Tbsp. butter in sauté pan until brown on both sides and no pink appears in the center- about 3-6 minutes a side. Add in mushrooms and green onions. Add broth and Marsala. Cook, uncovered, for 2 to 3 minutes or until mushroom mixture thickens slightly, stirring occasionally. Transfer to serving platter. Spoon mushroom mixture over chicken and garnish with Italian parsley.

Serves 4.

Dessert Recipes

Cream Cheese Pound Cake

This recipe, along with others that require foods to be cooked in a "cold start" oven or an oven that has not been preheated, works well using our Timed-Delay baking feature.

* Before using this feature, make sure that the clock correctly reflects the A.M. or P.M. setting. This does not show on the clock display, but must be set correctly to ensure that the food is cooked when you want it.

Nonstick cooking spray
½ pound butter (2 sticks), softened
½ cup vegetable shortening
8 ounces cream cheese, softened
3 cups sugar
Dash of salt
6 eggs
3 cups cake flour
2 Tbsp. vanilla extract

Spray two 9" x 5" loaf pans with nonstick cooking spray. In a large mixing bowl, combine butter, vegetable shortening, cream cheese, sugar and salt. Mix together until well creamed. Add eggs one at a time mixing after each addition. Add flour one cup at a time and mix. Add vanilla and combine.

Divide batter into loaf pans.

Place both loaves in cold oven on rack position 2.

TO SET TIMED-DELAY:

- Press **Convection Bake** mode and the Down arrow until you reach 325˚F.
- Press **Cook Time** button. This refers to the duration of baking time. Use the Up arrow to enter 55 minutes.
- Finally, press the **Stop Time** button. This refers to the time you wish for the pound cake to be done baking. Use the Up arrow to select the time of day you wish to have dessert.
- If you wish to bake the pound cake now, don't enter a new time into the **Stop Time**, just press **Stop Time** once. Do not skip this step, or the oven will go through its normal preheat with the broiler. Notice that the 55 minutes has been added into the Stop Time for you.
- 3 beeps will sound to tell you the pound cake is done. Remove it, let cool, and enjoy your perfectly cooked pound cake.
- If you are not around to hear the tone, the oven will go into a **Hold** mode. It will display **Hold** on the screen and maintain 150˚F. The oven is going into a **Hold** mode at 150˚F so that the food will not be in the temperature danger zone (40˚F-140˚F). Keep in mind that the pound cake will continue to cook in the Hold mode due to the residual heat in the oven, but it will be safe to serve to your guests. It will remain in this mode for 2 hours.

Makes two 9"x 5" loaves.

Angel Food Cake

1½ cups egg whites (10-12 large eggs)
1½ cups sifted powdered sugar
1 cup sifted cake flour
1½ tsp. cream of tartar
1 cup granulated sugar
1 tsp. almond extract

Preheat oven to 350˚F on Convection Bake.

Let egg whites come to room temperature. Sift powdered sugar and cake flour together. Add cream of tartar to egg whites and beat with electric mixer until soft peaks form. Gradually add granulated sugar, beating until stiff peaks form. Add almond extract. Fold dry mixture into whites ¼ at a time. Stir with a whisk to incorporate fully. Pour batter into ungreased 10" tube pan. Using a rubber spatula, cut through batter to get rid of air pockets. Bake until risen and browned, about 45-50 minutes. Top should spring back and should not be sticky in the folds. Remove from oven and immediately invert on rack, but leave in pan. Cool thoroughly. Loosen sides and remove cake from pan.

Makes one 10" cake (about 12 slices).

Lemon Lover's Cookies

¾ cup flaked coconut
2 Tbsp. lemon juice
1 cup butter-flavored vegetable shortening
1½ cups sugar
1 Tbsp. water
1½ tsp. lemon extract
2 eggs
1 tsp. finely grated lemon zest
2½ cups all-purpose flour
1½ tsp. cream of tartar
1 tsp. baking soda
¼ tsp. salt
1 Tbsp. poppy seeds

Preheat oven to 325˚F on Convection Bake. Adjust rack positions to 2 and 4, counting up from the bottom.

Mix coconut with lemon juice in a small bowl and let sit for 10 minutes. Cream together vegetable shortening and sugar until fluffy.
In a bowl, mix water, lemon extract, lemon juice with coconut, eggs and lemon zest, then add to shortening mixture. Sift together flour, cream of tartar, baking soda, salt and poppy seeds in a separate bowl, then combine all ingredients and beat together. Drop by rounded teaspoonfuls, about 2 inches apart on 2 lightly greased cookie sheet. Bake cookies until lightly browned around edges, about 12 minutes.

Makes about 2 dozen cookies.

Sally's Oatmeal Cookies

1 cup vegetable shortening
¾ cup brown sugar
¾ cup granulated sugar
½ tsp. vanilla extract
2 eggs
1¼ cups flour
1 tsp. baking soda
½ tsp. salt
½ tsp. ground cinnamon
¼ tsp. ground allspice
3 cups rolled oats
½ cup raisins
½ cup chopped walnuts, chopped

Preheat oven to 325˚F on Convection Bake. Adjust rack positions to 2 and 4, counting up from the bottom.

In a mixer, cream together vegetable shortening, brown sugar and granulated sugar. Add vanilla extract and eggs and beat on low speed. In a small bowl, sift together flour, baking soda, salt, cinnamon and allspice. Gradually add into the mixer and blend. Stir in rolled oats, raisins and walnuts. Drop by rounded tablespoonfuls on two lightly greased cookie sheets. Bake until light golden in color, about 15-20 minutes.

Makes about 2 dozen.

Creamy Pumpkin Pie

PIE DOUGH:

1 cup all-purpose flour

½ cup unsalted butter, cut into cubes

¼ cup ice cold water

FILLING:

1 (16 ounce) can pumpkin pie filling

1 (14 ounce) can sweetened condensed milk

2 eggs, beaten

2 tsp. pumpkin pie spice or

1 tsp. cinnamon, ½ tsp. ginger, ½ tsp. nutmeg

½ tsp. salt

TOPPING:

1½ cups sour cream

2 Tbsp. sugar

1 tsp. vanilla

2 cups pecan halves, to decorate

For the pie crust, combine flour and salt in a mixing bowl. Cut in cubes of butter to form small pieces, about the size of a pea. Drizzle in water. Add just enough until the dough forms a ball. Wrap in plastic and refrigerate for 30 minutes. Roll dough out on a floured surface to fit a 9" round pie dish.

Preheat oven on Convection Bake at 400˚F. In a large bowl, combine pumpkin pie filling, sweetened condensed milk, eggs, pumpkin pie spice, and salt until well blended. Pour filling in pie crust. Bake for 10 minutes, then reduce temperature to 350˚F and continue to bake for 20-25 minutes or until custard becomes firm on top. Remove pie from oven and add sour cream topping on top of the pumpkin pie filling:

For the sour cream topping, combine sour cream, sugar, and vanilla in a small bowl. Spread on top of pie. Decorate top with pecan halves. Bake for an additional 10 minutes.

Serves 8.

Toasted Coconut Crème Brulee

Six 4-ounce broil proof ceramic dishes
2 cups heavy cream
2 cups sweetened flake coconut
½ vanilla bean
5 egg yolks
⅓ cup sugar
⅛ tsp. salt
½ cup superfine sugar or brown sugar*

Preheat oven to 325˚F on Standard Bake. Place coconut flakes on a cookie sheet. Toast for about 10 minutes, or until golden brown. Remove coconut from the oven carefully because the oils can burn your eyes.

In a heavy saucepan, heat the heavy cream. Slice vanilla bean down the center and add it to the cream, scooping the beans out with a thin knife. Add the toasted coconut. Remove from heat and set aside, letting the toasted coconut steep in the cream for at least 10 minutes.

In a large mixing bowl, combine egg yolks, ⅓ cup sugar, and salt. Beat with a whisk until just combined. Strain coconut and vanilla bean out of cream into a bowl, then slowly whisk together cream into egg mixture. Be sure not to add it too quickly at the beginning, because it will cause the yolks to curdle.

Place six 4-ounce broiler-proof custard cups in a 12" x 18" rectangular baking sheet with a rim. Pour egg custard mixture evenly into cups and carefully transfer to preheated oven. Using a measuring pitcher, pour enough hot water into the baking pan around the custard cups to reach half way up the sides of the dishes. This will act as a buffer to cook the custard slowly without browning. You want the crème brulee to be set but not cooked. Bake until only about a dime-sized piece in the center of the custard still shakes, about 35-45 minutes. Remove from the water bath and cool on an oven rack. Cover and chill for at least 1 hour up to overnight.

Before serving, let custard stand at room temperature for 20 minutes. This will help prevent the cups from cracking during the "brulee." Sprinkle an even layer of superfine sugar or brown sugar over the surface of the custard, using an index finger to fill it in. Set oven to Standard Broil on "HI" and set the oven rack on position 4 (counting up from the bottom). Place custard cups with sugar on them close together on a small cookie sheet. Place pan in the center of the rack under the broiler all the way to the back, and broil for 4-5 minutes, or until the top browns and creates a hard shell over the custard. Serve immediately.

* To make your own superfine sugar, grind granulated sugar in a food processor.

Serves 6.

Common Baking Problems and Solutions

Problem	Reason	Solution
COOKIES AND BISCUITS BURNT ON THE BOTTOM	Oven door opened too often	Set minute timer to shortest recommended time and look through window to check doneness
	Dark, absorbent pan was used	Use shiny, reflective pans with low sides
	Incorrect rack position being used and pan is too close to the heat source	Check cookies by looking through the oven door window instead of opening door
	Standard Bake mode is being used	Use recommended rack position and use Convection Bake mode
	Pan is too large and too close to element, blocking air flow	Use a pan measuring 12" x 18" or Dacor's ACS18 cookie sheet to allow circulation around the pan
COOKIES AND BISCUITS ARE TOO BROWN ON TOP	Rack position being used is too high	Use the rack positions recommended in this guide
	Oven not fully preheated	Allow oven to preheat fully before placing food in the oven.
	The pan's sides are too high	Use recommended pan size
CAKE SIDES ARE BURNT AND CAKES ARE NOT DONE IN THE CENTER/ CAKES BURST ON TOP	Oven too hot	Reduce temperature
POOR VOLUME FOR CAKES AND BAKED GOODS	Too little flour Too much liquid	Measure ingredients carefully
	Oven too hot	Lower oven temperature
UNEVEN CAKE SHAPE	Batter spread unevenly	Shake pan lightly to even out batter
	Oven rack not level	Make sure oven rack is properly in place Place cakes in center of oven rack for best results
CAKE TEXTURE IS TOUGH OR CRUMBLY	Too much flour Too little sugar or shortening	Decrease flour Increase sugar or fat
	Batter overmixed	Do not overmix batter- use recommended mix times
COOKIES ARE TOO CRISP	Low moisture in cookies High sugar and fat content	Increase liquid Decrease sugar or fat
	Thin shape	Cut/roll larger pieces
	Baked too long	Decrease baking time
COOKIES ARE TOO SOFT	Too much liquid Low sugar or fat	Decrease liquid Increase sugar or fat
	Underbaked Large/ thick shape	Increase cooking time Cut slightly smaller

Common Baking Problems and Solutions

Problem	Reason	Solution
COOKIES ARE TOO CHEWY	Too much egg High sugar and liquid, but low fat content Dough is overmixed	Decrease egg content Increase fat content Do not overmix when adding flour
PIE DOUGH IS TOO TOUGH	Overmixing dough	Use minimal mixing times when adding water
PIE DOUGH IS CRUMBLY	Not enough water; too much shortening	Increase water; decrease fat
PIE DOUGH SOGGY OR RAW ON BOTTOM	Oven temperature too low; not enough bottom heat	Increase temperature Use Convection Bake Use lower rack position
PIE DOUGH SHRINKS	Dough overworked Too much water	Use minimal mixing times Decrease water
PIE FILLING BOILS OUT	No steam vents cut across the top Oven temperature too low Filling hot when put in shell Crust not sealed; too much filling	Cut steam vents in top crust Increase oven temperature and use Convection Bake Allow filling to cool before adding to pie shell Seal crust; don't overfill the pie crust
CURDLING OF CUSTARD OR SOFT FILLINGS	Overbaked	Decrease baking times
YEAST BREAD SPLIT OR BURST CRUST	Overmixing dough Oven too hot	Use minimal mixing times- just until dough is elastic Decrease oven temperature
BLISTERS ON BREAD CRUST	Too much liquid Improper fermentation	Decrease liquid Make sure loaves ferment at correct time and temperature
BREAD TOO DENSE OR CLOSE-GRAINED	Too much salt Too little liquid Too little yeast Underproofed	Decrease salt Increase liquid Increase yeast Increase proofing time
BREAD CRUST TOO DARK	Oven too hot	Decrease oven temperature Allow oven to preheat fully
BREAD CRUST TOO LIGHT	Too low temperature	Increase temperature Use lower rack position Use Convection Bake

Weights and Measures

3 teaspoons = 1 Tablespoon

4 Tablespoons = ¼ cup

5 ⅓ Tablespoons = ⅓ cup

8 Tablespoons = ½ cup

1 pint = 16 fluid ounces

½ gallon = 64 fluid ounces

10 ⅔ Tablespoons = ⅔ cup

12 Tablespoons = ¾ cup

16 Tablespoons = 1 cup

1 Tablespoon = ½ fluid ounce

1 cup = 8 fluid ounces

1 cup = ½ pint

2 cups = 1 pint

1 quart = 32 fluid ounces

1 gallon = 128 fluid ounces

4 cups = 1 quart

2 pints = 1 quart

4 quarts = 1 gallon

Minimum Safe Internal Temperatures for Various Foods

GROUND MEATS AND MEAT MIXTURES	F°
Beef, Pork, Veal, Lamb	160
Turkey, Chicken	165
Fresh Beef, Veal, Lamb	
Medium Rare	145
Medium	160
Well Done	170
Poultry	
Chicken and Turkey, Whole	180
Poultry Breasts, Roast	170
Poultry Thighs, Wings	180
Duck and Goose	180
Pork	
Medium	160
Well Done	170
Ham	
Fresh (raw)	160
Pre-cooked (to reheat)	140

Please note that the minimum safe internal temperatures are subject to change. This is due to the changing bacteria and the temperatures required to eradicate them. Visit the website below for the most current information.

These cooking temperatures are from the USDA Meat and Poultry Hotline
(800) 535-4555 or www.fsis.usda.gov